

Mitchell E. Daniels, Jr.

Gregory N. Larkin, M.D., F.A.A.F.P. State Health Commissioner

DATE:

May 5, 2010

TO:

All Local Health Departments

Attn: Chief Food Inspection Officer

FROM:

A. Scott Gilliam, MBA, CP-FS

Director, Food Protection Program

SUBJECT:

Orlando Greco & Son Imports Recall

SUGGESTED

ACTION:

Class I Recall; Prosciutto products that may be contaminated with Listeria

monocytogenes; Reported in case of consumer inquiry.

From the information provided by USDA, the products being recalled were distributed in the State of Indiana. The products were distributed to restaurants and retailers in Illinois and Indiana. Detail information is not available at this time. In addition, if any

recalled product is found, please notify this office at 317-233-7360.

Illinois Firm Recalls Imported Prosciutto Products Due To Potential *Listeria* Contamination

Recall Release FSIS-RC-028-2010 CLASS I RECALL HEALTH RISK: HIGH

Congressional and Public Affairs (202) 720-9113 Adrian Gianforti

WASHINGTON, May 4, 2010 - Orlando Greco & Son Imports, a Carol Stream, Ill., establishment, is recalling approximately 822 pounds of prosciutto products that may be contaminated with *Listeria monocytogenes*, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The problem was discovered by FSIS microbiological testing of imported product resulting in a positive sample for Listeria monocytogenes. FSIS was notified by the Canadian Food Inspection Agency that the implicated product was also distributed to an Importer of Record and further distributed, thus resulting in this recall. FSIS has received no reports of illness as a result of consuming this product.

The following products are subject to recall: [View Label]

• Various pound cases of "Prosciutto Boneless Casa Italia"

The products were distributed to restaurants and retailers in Illinois and Indiana.

Consumers and media with questions about the recall should contact company Office Manager, Maria Spano, at (708) 436-0070.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. If available, the retail distribution list(s) will be posted on the FSIS Web site at http://www.fsis.usda.gov/FSIS_Recalls/Open_Federal_Cases/index.asp.

Consumption of food contaminated with *Listeria monocytogenes* can cause listeriosis, an uncommon but potentially fatal disease. Healthy people rarely contract listeriosis. However, listeriosis can cause high fever, severe headache, neck stiffness and nausea. Listeriosis can also cause miscarriages and stillbirths, as well as serious and sometimes fatal infections in those with weakened immune systems, such as infants, the elderly and persons with HIV infection or undergoing chemotherapy.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at AskKaren.gov. The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from I0 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.